

ABSTRACT

A food cooking apparatus is provided. It includes a first container, and a second container connected to the first container with a passage defined therebetween and communicating with the first container. An ultrasonically tuned basket is rotatably mounted in the first chamber. The first and second containers are pivotally mounted together, and pivot between a first, vertical position and a second, tilted position, causing a heated cooking liquid to flow from the second container to the first container. The basket is rotated in the first container for a predefined period of time. The first and second container are returned to the vertical position, while the basket is provided with an ultrasonic vibrating motion, in order to reduce the amount of fat in the food. Further, a method of ultrasonically removing cooking liquid from food is provided. An ultrasonically tuned flexible membrane, onto which food may be placed, is provided. The flexible membrane is ultrasonically driven the flexible membrane in a first direction; and the flexible membrane rotated about an axis.